



Eco Vermiculite
(PTY) LTD

PIZ-PRO-001

Pizza Oven Curing

Procedure

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1. Introduction

The purpose of curing any castable is to dry it out for excessive moisture that has been trapped during the casting process. Any castable need to be properly dried and cured first before use. The castable usually also undergoes considerable chemical changes, during initial heating. Controlled heating is important to ensure the castable is not “shocked” through applying sudden and excessive heat or cold to ensure maximum strength.

Every time a castable is heated or cooled, expansion and contraction is taking place. These repeated expansion and contraction will inevitably cause natural cracks. The curing procedure need to be followed carefully as it will go a long way to increase the lifetime of your oven and prevent “unnatural excessive” cracking.

The nature of baking pizzas for home use is to start the oven before baking and to cool oven after baking. This process will happen many times as it is not a commercial oven that runs continuously.

2. Initial Curing Procedure

Eco Vermiculite do not cure the pizza ovens as curing needs to be done when oven is fixed and in place of use.

2.1 Important points to consider before curing commences:

1. Pizza mould must be mounted in its final position before the curing process is started.
2. Wood or gas can be used to cure the oven.
3. Make sure you have an accurate temperature gauge to ensure accurate temperature monitoring. Position temperature gauge to measure the inside dome temperature, or use temperature hole provided.
4. The pizza oven curing procedure should be done over a five (5) day period to ensure best curing.

2.2 Curing Procedure:

1. Start by making a small fire in the middle of the oven (approximately 3 pieces of wood) and let it heat up gradually to 60°C. Do not shock the oven over 100 °C.
2. Maintain the temperature around 60°C for 5 hours.
3. Repeat the process for another 4 days to temperature specified below.
 - Day 1 – Keep between approx. 60°C - 80°C
 - Day 2 – Keep between approx. 120°C - 150°C
 - Day 3 – Keep between approx. 180°C - 200°C
 - Day 4 – Keep between approx. 220°C - 250°C
 - Day 5 – Keep between approx. 280°C - 300°C
4. Do not “shock” the oven at any time by adding excessive wood or cooling the oven to fast after the 5 hours.
5. Using a gas fire starter might be helpful to have more control of your inside oven temperature.

3. Standard use

1. Start small fire and gradually add more wood not to “shock” the system at any point but rather heat it up gradually. Remember you want to heat up the whole system (dome & base).
2. Pizza’s is supposed to be baked using radiant heat reflected from the dome and the base rather than heat from flames.
3. The time to heat up your pizza oven before it is ready for baking depends on how well your pizza oven is insulated to achieve the desired temperature. Start your fire at least 1 and half to 2 hours before you are ready to bake.
4. A good visual check to establish if your oven is ready for baking is to check the inside of your dome, if it is black it is not ready, it needs to be white.
5. The best oven temperature for pizza is between **250 – 300°C**.
6. After use, scrape open the coals and let the oven cool gradually until ambient temperature. Do not cool down in any other way and protect it from rainwater.

Please follow these steps and look after your new “Pizza oven”. Enjoy!! Tag us in your photos on social media #ecovermiculitepizzaoven

4. Interesting Videos (Must Watch)

It is necessary for you to watch the videos to ensure that your new pizza oven is cured properly.

You may pursue the video links below or you can type the names of the videos in YouTube in order to watch the videos below.

- 6-minute video on natural cracking <https://www.youtube.com/watch?v=y3Mgk-iynFA>
 - Completing your Wood Fired Oven | 3. Understanding Cracking
- 3-minute curing video <https://www.youtube.com/watch?v=CpDvNmargtY&vl=en>
 - How to ‘Cure Fire’ Our New Wood Fired Authentic Pizza Oven
- 2-minute curing video https://www.youtube.com/watch?v=FE7BvtV_tEs
 - DIY woodfired pizza oven – Curing & avoid cracking